



Asian Short Rib Roasted Tacos

Inspired by Chef Roy Choi United States 2008

Signature Dish - Short Rib Taco

Marinade:

1/2 medium Asian pear, peeled, cored, chopped

1/2 cup chopped yellow onion

4 cloves garlic, minced

2 green onions, coarse 1-inch chop

1/4 cup concentrated soy sauce

1/4 cup sesame oil

2 Tablespoons granulated sugar

1 Tablespoon Gochujang red chili paste

1/4 cup mirin

3/4 cup orange juice

1/4 cup red wine

Beef:

2 pounds boneless beef rib roast
2 Tablespoons oil

Add-ons

1 cup prepared spicy Kimchi
1 cup Asian pear, peeled, cored, chopped
1/2 head shredded iceberg lettuce
2 cups fresh cilantro, coarse chopped
1/2 cup minced green onion
1/2 to 3/4 cup prepared mild/medium Salsa Verde
1 Tablespoon Gochujang red chili paste
2 Tablespoons natural rice vinegar
2 Tablespoons sesame oil
Canola cooking oil as needed
8 to 12 corn tortillas
Toasted sesame seeds as desired

Prepare the Marinade: In a blender, puree all the ingredients until smooth. Place the beef in a large plastic zip-top bag; pour the marinade over the beef in the bag. Move beef around to make sure it's coated. Seal the top of the bag; place bag in large 13x9-inch pan; chill in refrigerator overnight.

Remove bag from refrigerator; let stand to reach room temperature about 1 hour. Remove meat from bag; set marinade aside. Preheat oven to 300 degrees F.

Brown and Roast Beef: Place 2 Tablespoons oil in large heavy Dutch Oven pot over medium high heat until hot. Add beef; sear it until well browned and crusty on all sides, about 10 minutes. Add the reserved marinade; cover pot; place in preheated oven. Cook for about 2 to 3 hours or until roast falls apart when fork tested.

Shred Beef: Remove from oven; place the beef on a cutting board; pull it into shreds with two forks. Remove and discard excess fat from broth; toss shredded beef with warm broth. Set aside.

Prepare Add-Ons:

Spicy Kimchi Salsa: In a medium sized bowl, stir prepared Kimchi and chopped Asian pear to combine; set aside.

Iceberg Lettuce: Shred the lettuce; place in a bowl; set aside.

Cilantro Salsa Verde: Stir cilantro, green onions, and prepared Salsa Verde together; set aside.

Gochujang Drizzle: Place Gochujang, rice vinegar, and sesame oil in small bowl; whisk to combine. Set aside.

Cook Tortillas: Heat oil on griddle or skillet; cook tortillas over medium heat for 30 seconds to crisp up; then flip. Remove tortillas to stay warm.

Brown and Crisp Shredded Beef: In lightly oiled medium skillet, add about 12 cup short rib meat; cook for about 1 to 2 minutes until meat starts to crisp or caramelize.

To Serve: For each taco: place warm taco on a plate; top with about 1/4 to 1/3 cup crisp juicy shredded beef; spoon on spicy Kimchi Salsa; layer on shredded lettuce, top with Cilantro Salsa Verde; top with Gochujang Drizzle; sprinkle with toasted sesame seeds. Prepare about two for each guest or allow the guests to prepare their own tacos. Yield: about 8 to 12

Signature Recipe and Story are found on p. 210 and p. 394 in *Signature Dishes That Matter*. The original recipe is a secret, but it was revealed that it has 14 ingredients in the vinaigrette and 20 ingredients in the marinade.

About His Recipe: Chef Roy Choi transformed the food culture by combining Korean barbecue and Mexican street food. He started the popular food truck trend and promoted his business Kogi BBQ using social media to increase his followers. Chef Roy Choi says that he represents “LA on a plate.”